



Patent Attorney
Docket No. 81448

176!
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TRANSMITTAL LETTER

Inventor: Robert D. Gibson et al.
Serial No: 09/454,761
Filed: December 6, 1999
Confirmation No.
For: METHOD AND APPARATUS FOR PREPARING BONED PORK PRODUCTS

Group Art Unit: 1761
Examiner: D.E. Becker
Date Due:

Mail Stop Non-Fee Amendment
Commissioner for Patents
P.O. Box 1450
Alexandria, Virginia 22313-1450

Dear Sir:

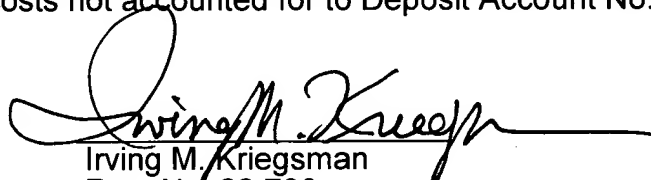
Transmitted herewith for the above-identified patent application are the following:

An Amendment
A return postcard

The item(s) checked below are appropriate:

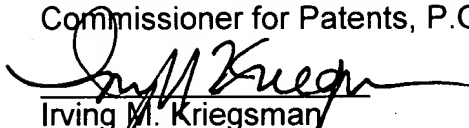
1. ☐ Applicant(s) hereby petitions for a () month extension of time to respond to an dated
2. ☒ Please charge any fees or costs not accounted for to Deposit Account No. 11-1755.
3. ☒ Applicant is a small entity.

Date: 6-18-03


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I hereby certify that this correspondence is being deposited with the United States Postal Service as first class mail in an envelope addressed to: Mail Stop Non-Fee Amendment, Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450 on 6-18-03


Irving M. Kriegsman



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7-5-03

PATENT
Attorney Docket No. 81448
IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

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In re Application of:)

ROBERT D. GIBSON ET AL.)

Serial No.: 09/454,761 ✓)

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Group Art Unit: 1761

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Commissioner for Patents
P.O. Box 1450
Alexandria, Virginia 22313-1450

Sir:

AMENDMENT

This communication is in response to an Office Action received on this application dated April 17, 2003. It is respectfully requested that the above-identified patent application be amended as follows.

IN THE ABSTRACT

Please change the Abstract to read as follows:

C¹
An apparatus for preparing a boned pork product includes a searing oven at a high temperature cooking station for braising and charring the boned pork product using radiant heat. The apparatus also includes a dual box, spiral steam cooker at a low temperature cooking station for cooking the boned pork product using steam to yield a fully-cooked, boned pork product. The apparatus further includes a freezer at a freezer station for freezing the fully-cooked, boned pork product. A first conveyor belt is disposed between